



Sunday Lunch Menu

TWO COURSES £26.00

THREE COURSES £32.00

Starters:

Soup of the Day with Artisan Bread **V, VG, *GF**

Homemade Chicken Liver Pate with chutney and Crostini ***GF**

Warm Creamy Goats Cheese, Port and Cranberry Filo Pastry Parcels
with Forest Honey & Dukka Nuts **V, *VG**

Fuzion Prawn Cocktail ***GF**

Homemade Fish Cakes and Lemon Horseradish Sauce

Mains:

Turkey Crown and a Pig in Blanket served with Crispy Roast Potatoes,
Seasonal Vegetables, Cranberry Sauce and Gravy ***GF**

Roast Beef with Yorkshire Pudding served with Crispy Roast Potatoes,
Seasonal Vegetables and Gravy ***GF**

Roast Pork Loin with Crispy Crackling, Roast Potatoes,
Seasonal Vegetables and Gravy **GF**

Festive Nut Roast and Yorkshire Pudding, served with Homemade Port & Cranberry Sauce,
Glazed Baby Carrots & Vegetarian Gravy Pot **V, VG, *GF**

Haddock Fillet served with Sautéed Purple Potatoes, Heritage Carrots
and Cavolo Nero and Dill Creamy Sauce **GF**

Extras:

Cauliflower Cheese **V, GF** £4.00

Desserts

Homemade Sticky Toffee Pudding with Fuzion Toffee Custard

Traditional Christmas Pudding with Brandy Sauce

Affogato Scoop of Vanilla Ice Cream topped with an Espresso coffee. **GF**

Orange Crème Caramel

V – Vegetarian **DF – Dairy Free** **VG – Vegan** ***VG – Can be Vegan** **GF – Gluten Free** ***GF – Can be Gluten Free**

Food prepared in our restaurant may contain or come into contact with the main allergens.
If you have a food allergy or dietary restriction, please inform your server so we can assist you.